

RELIABLE RECEIPTS

For the Housewife.

Prepared by the Ladies of

DERRY DEPOT, N. H., MAR., 1879.

PRICE 25 CENTS.

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NATURE'S BLOOD PURIFIER.

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PURIFIES THE BLOOD AND

MAKES THE WEAK STRONG!

—————
THIS COMPOUND IS MANUFACTURED ONLY AT

CURRIER'S DRUG STORE,
MANCHESTER, N. H.

① pudding

tear to pieces 3 or 4 oranges &
1 cup sugar make custard
turn on when hot - let to
cool

Mrs Hollands
Lemon Pie

2 cups water 4 heaping
te spoons each of flour
and corn starch 2 lemons
1 cup sugar salt 6 eggs
4 yolks 2 whole ones mix
and cook on stove

Bake crust and fill
first with the four
whites set in oven
brown make 2 pies



PREFACE.

We would say to our patrons and friends, it is generally known the Methodist people of Derry Depot are building a chapel, and being somewhat interested in that society, have tried to help them pay for the same by raising money in the way you see, in this pamphlet before you. We had many misgivings about starting, but thought we could only fail, if we did not succeed. Most people responded readily and generously in advertising, and also the ladies in sending us recipes of most all kinds of cooking. Business men of both Manchester and Lawrence have done nobly for us as you will see, even better than we expected. We think these cities are always ready to help the good old town of Derry in every good work, and we would here say that they have our heartfelt thanks for it, and also our towns people. We would here also say that the money raised on this book is to be used specially for the church building. Copies of this book will be sold at our church fair, which is to be held at the Depot village. Again we thank you for your liberal patronage.

Respectfully,

MRS. F. A. SMITH,
MRS. L. H. McINTIRE.

ROSE CREAM CAKE

Take the whites of six eggs, one cupful white sugar, same of flour, one tablespoonful butter, two tablespoonfuls sweet milk, two teaspoonfuls cream tartar, one teaspoonful soda. Bake in three layers.

Rose Cream for Filling.—One large cupful granulated sugar, one-fourth cupful rich, sweet cream, boiled together fifteen minutes or until a small portion dropped in cold water appears *gummy*—not *hard*. Have the white of an egg beaten to a stiff froth, pour the boiling syrup on the egg, beating briskly all the time. Now add cochineal fruit coloring or red sugar sand (as preferred) until it becomes a rich rose color, then stir in two teaspoonfuls extract of rose; let it become partially cool, spread on layers and pile up.

APOTHECARY,

One Egg cake
Beat 1 egg ten
minutes add 1 cup
sugar beat 5 minutes
add 1 teaspoon spoon
butter 1 cup milk
1/2 teaspoon soda
1/2 teaspoon tartar
2 cups flour
Flavor with lemon

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1 cup raisins 2 cups cranberries
 1 cup cold water 2 cups
 sugar roll - bake with two
 crusts

NUT CAKE.

One cup butter, 2 cups sugar, 4 eggs,
 1 cup milk, 2 teaspoons baking powder,
 3 cups flour, 1 cup of english walnuts
 chopped quite small. This makes two
 large loaves. Nellie Gray.

NEW FROSTING.

Here is a new frosting which we think
 is fine. It is called mocha frosting: One
 cup confectioner's sugar, butter size of
 walnut, 2 teaspoons cocoa, 1 teaspoon
 vanilla and 2 tablespoons hot coffee. It
 makes a soft frosting. Someone try and
 report. I got this recipe while visiting.
 I think it is something new.

Keturah.

GELATINE FROSTING.

Dissolve a tablespoon of gelatine in
 $\frac{1}{2}$ cup boiling water and strain, thicken
 with powdered sugar and flavor with
 any desired flavoring. Boots.

WASHINGTON PIE WITH FIG FILLING.

One cup sugar, small piece of butter,
 1 egg, 1 cup milk, 2 teaspoons of bak-
 ing powder, 2 cups of flour. Bake on
 Washington pie plates.

Filling— $\frac{1}{2}$ pound of figs chopped fine,
 $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup of water, mix all
 together and put in a bowl or pail and
 set over the top of the teakettle until
 cooked soft. Let it cool and put be-
 tween cake and on top. This is very
 nice. Nellie Gray.

RHUBARB PIE.

Dear Ursula—Thank you so much for
 kindly remembering me and your recipe
 makes a nice addition to my book. We
 had baked eggs and toast for breakfast
 the 22d, and baked them in the little
 individual dishes one can get at the 10c
 stores, brown outside and white inside,
 with a little handle, like the casserole.
 We are also fond of cheese sprinkled
 over the top of the eggs. On the same
 day I made my first rhubarb pie this
 season, and although that grown in a
 hothouse cannot equal the kind grown in a
 outdoors, still it is a welcome change.
 Do you make yours this way? Two
 cups chopped rhubarb, 1 cup chopped
 raisins, $\frac{1}{2}$ cups sugar, 1 egg, a pinch
 of salt and small piece of butter.
 Potty P. T. K. O.

Hamburg steak
 chop round steak not fine
 season with pepper salt
 cook in butter

Berry pudding

$\frac{1}{2}$ pint sweet milk 3 eggs
 $\frac{1}{2}$ teaspoon soda stir then
steam 3 hours, blueberries 1
cup full

Mrs Darlings
lemon pie 1 heaping
tablespoon corn starch
 $2\frac{1}{3}$ cup boiling water
salt
yolks of three eggs juice
lemon milk enough to
fill the pie
beat the whites of eggs
and one teaspoon sugar
spread on when the pie
is hot set in oven.
brown

Brown bread

$3\frac{1}{2}$ cups. Sour milk
3 teaspoons Soda.
 $\frac{1}{3}$ cup. Sugar.
 $\frac{1}{2}$ " Molasses.
 $1\frac{1}{2}$ teaspoons Salt
2 cups Rye meal.
1 " Germ. " "

Lemon Pie *Marga*

Grate the rind of 1 Lemon.
Take out the inside avoiding
the pulp as much as possible.

1 spoonful of corn starch to each
pie one egg 1 cup sugar

add 1 cup ^{boiling} water to the corn
starch cook 2 or 3 minutes then
add a piece of butter as long
as a walnut. beat the egg
and add the sugar
then put it all together

Wine Sauce

2 lbs meat chopped finely 1/2 apple
2 1/2 lb meat 1/2 lb salt pepper cinnamon
1 of clove 3 1/2 lb sugar 3 oranges
3 lbs raisins boiled till tender
Mix adding a coffee cup of the
raisin liquor and any sweet
pickle vinegar to one pint
Recess a few of the boiled
raisins to lay on top with
bits of butter before covering

Mrs Oliver Ames wife
of Providence R.I.

Mass

Spring Cake

3 eggs beat light, add 1 cup sugar
1 1/2 cups flour 1/2 teaspoonful soda
1/2 teaspoonful. Am. tartar
Salt & Flavor then add 1/2 cup
boiling water

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SOUPS.

PEA SOUP.—One pint peas, soak overnight, drain off in the morning and boil two hours; cut up one half pound salt pork, put in seasoning with pepper and spearmint, or a little celery if preferred and boil all one hour.

MRS. SAMUEL JOHNSON.

TOMATO SOUP.—One teaspoonful butter, two teaspoonfuls flour, one pint beef stock, one fourth of a small onion; put butter in a frying pan, cut onions in small pieces and brown; add one can tomatoes; pass through a sieve return to fire and add stock and flour and season with salt, pepper and Worcester-shire sauce. Serve hot.

MRS. GEO. P. TAYLOR.

CORN SOUP.—Twelve ears sweet corn, scraped, and the cobs boiled twenty minutes in one quart of water; remove the cobs and put in the corn and boil fifteen minutes, then add two quarts of rich milk; season with salt, pepper and butter, and thicken with two tablespoonfuls of flour; boil the whole ten minutes and turn into a tureen, in which the yolks of three eggs have been well beaten.

MRS. G. R. LORD.

WHITE SOUP.—Take a knuckle of veal, simmer slowly till the meat falls from the bone, then take out the meat and add two parsnips, two carrots, and cook till tender. Add one half can corn, one pint milk, a little cayenne, and simmer ten minutes. Strain and serve with the yolks of hard boiled eggs.

MRS. WM. RAMSDEN.

BEEF SOUP.—Get an edge bone and boil four or five hours. Peel and slice one quart of potatoes, boil one-half hour before time to serve. A little salt and pepper. Mix three spoonfuls of flour and turn in and let it come to a boil. Break in two or three crackers and serve.


MRS. JAMES TABOR.

FRENCH SOUP.—Take the liquid that vegetables and corn &c meat has been cooked in, freshen the liquid to taste. Have about two quarts after it is freshened. Cut into it one good sized onion, and one cup of rice, and let it set on the stove until the rice is well cooked. Do not let it boil until about fifteen minutes before serving; then let it come to a boil. Serve hot with oysters crackers.

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FISH AND CHOWDERS.

FRIED OYSTERS.—Select the largest oysters, roll crackers fine, beat an egg, dip the oysters in the egg, then in the crumbs, then in egg and crumbs again; fry in hot lard the same as you would doughnuts.

MRS. H. E. NEWELL.

ESCALLOPED OYSTERS.—Butter an oval dish, put in a layer of oysters dredge in a little salt, pepper and butter, then a layer of rolled crackers; pour on this a little milk just enough to moisten the crackers, then another layer of oysters, until the dish is full, letting the crackers come last. Bake slowly until a good brown.

MRS. C. E. BARTLETT.

ESCALLOPED OYSTERS.—Drain the liquor from two quarts of firm plump oysters, mix with it a small tea cup of hot water, add a little salt and pepper and set it over a fire in a sauce pan. When it comes to a boil add a large cupful of milk; Cream is better. let it boil up once, put in the oysters and let them boil five minutes; when they ruffle add two tablespoonfuls of butter, and the instant it is melted and well stirred in, take the sauce pan from the fire. Oysters become tough when cooked too long.

MRS. GEORGE TAYLOR.

BOILED HADDOCK.—Put in a kettle, cover with water, and add a table-spoonful of salt and boil twenty minutes. The larger piece of fish the longer it will take to cook. Serve with butter gravy.

MRS. C. O. BUTRICK,

FISH CHOWDER.—Take either a cod or a haddock weighing about four pounds, cut it up, wash in cold water put fish in a stew pan, cook a very few minutes and take off stove and remove the bones, then take a scant quarter of a pound of salt pork cut in small pieces, and fry brown in the kettle in which the chowder is to be made, pare and slice five medium sized potatoes and one onion; place a layer of potatoes and onions in kettle, then a layer of fish, put in a little salt, pepper and flour: keep putting in layers of potatoes, fish and the seasoning until all is used; add hot water enough to cover, cover tight, boil gently thirty minutes; add a pint of milk and six crackers split and dipped in cold water, and cook ten minutes longer, Clam Chowder prepared the same way.

MRS. FRANK MORSE.

BAKE COD (SALT).—Put pieces of cod to soak over night in water, then skin and put in a pan, and cover with rich milk or cream, and bake until tender. This is fine.

MRS. THOMAS MOORE.

DR. H. E. NEWELL.

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to deserve and receive your favors in the future. New Vegetables as heretofore will be carried in their season.

 Orders taken for Fancy Vermont Butter.

C. O. NOYES.

FISH AND CHOWDERS—*Continued.*

TO COOK FISH VERY NICE.—Cut up the same as to fry and roll in Indian meal; then take a dripping pan and put in a little lard, then lay in the fish and put on top some thin slices of pork and put all in oven to bake. Will take about three quarters of an hour.

MRS. ED. JOHNSON.

FRIED OYSTERS.—Place oysters to drain, and when thoroughly dry, dip first in the whites of eggs well beaten, then in cracker crumbs, taking special pains

to have the oysters thickly covered. Have a kettle hot lard, into which drop the oysters and fry as quickly as possible to a nice brown. When done place in a dish to drain and serve hot.

M. A. W.

FISH FRY.—Cut the fish in slices, roll in Indian meal and melt a little lard and butter in spider and a little salt, and lay in fish and fry, or fry a few slices of salt pork and fry fish in that.

MRS. G. R. LORD.

MEATS AND POULTRY.

MEAT PATTIES.—Line small patty pans with good puff paste, and bake in a quick oven. Chop remnants of chicken, or other meat, fine; season with salt and pepper and heat in a little butter sauce. Fill the shells and put them back into the oven until slightly browned. A little flavoring of tomato is nice with some kinds of meats, used in this way.

MRS. G. H. JOHNSON.

POTTED CHICKEN.—This is an agreeable relish and makes a pleasant luncheon when traveling. Take a roast fowl and carve off all the meat; take two slices of cold ham and chop it with the chicken; add to this one-fourth pound best butter. Add salt and pepper to taste. Now pound this altogether to a paste, put the

mixture into a jam pot; cover closely and it will keep in a cool place ten days.

MRS. WM. RAMSDEN.

BAKED HAM.—Take a ham and cut off the rind and make a paste of flour and water and cover the top and sides and bake until tender; then remove to a platter and set away to cool. Much nicer than boiling.

MRS. THOMAS MOORE.

STEAM BEEF.—Put three or four pounds of beef in a tight pail or dish, and cover with water. Put in salt and a little pepper. Steam until tender; then remove and set in the oven to brown; thicken gravy. This makes a nice dish for a small family.

MRS. THOMAS MOORE.



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MEATS AND POULTRY—*Continued.*

BEEF PIE.—Cut leafsteak in small pieces; put a layer in the bottom of a pudding dish; then add a layer of sliced potatoes. Sprinkle with salt and pepper. A little flour and some bits of butter should be added, if the beef is not fat enough. Then another layer of beef and potatoes and seasoning; put in water enough to cook the whole and cover with a crust and bake slowly.

MRS. INGALLS.

TO COOK LAMB.—Put in a steamer and steam three hours, then take out, put in a dripping pan with a little salt and water and put in oven to brown. If you wish you can stuff it before steaming.

MRS. ED. JOHNSON.

ROAST TURKEY.—A turkey weighing 12 or 15 pounds roast three or four hours according to age and size, a smaller one proportionally less; take twelve crackers for dressing, roll fine, wet with hot water till soft, chop a piece of salt pork fine or use butter, mix together, add salt, pepper and sage to taste, clean and wash the turkey, fill with the dressing, sew up the gashes, tie the wings and legs down close to the body, place in dripping pan with about one inch of water, bake slowly till tender, adding hot water as it evaporates; baste often; prepare in the same manner as any kind of poultry.

MRS. H. F. RICE.

POT PIE.—Take some pieces of cold meats and put in a tin dish with water, pepper and salt, and let cook until soft, then pare and slice some potatoes and put in with meat, and an onion if you wish, and let cook until the potatoes are partly done, then make a crust as for chicken pie and put in oven to bake. We take a two quart basin and have it about full, for five in family.

MRS. ED JOHNSON.

BEEF FRICASSEE.—Five pounds beef, second cut of neck; boil until tender, set away in the broth. Next morning take the beef out and put your broth on and boil it down, after removing the fat from the top; then cut the beef into pieces about three inches square, put into steamer, set it over your broth until it is done, then remove the beef, put it on your platter; thicken the broth, and pour on and serve.

MRS. I. F. PLUMMER.

BAKE BEANS.—One quart of beans soaked over night, put in bean jar with 3 teaspoonsful molasses, a little salt and 1 teaspoonful soda, 1-2 pound pork.

MRS. JAMES TABOR.

BOILED HAM.—Wash the ham and boil until most done, then take off most of the fat and rub in a little brown sugar, stick in cloves and put in oven and bake until it is done.

MRS. M. G. FRYE.

MRS. E. MARTIN,

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HAM GEMS.—To one part of ham, fried or boiled, add two parts of bread crumbs wet with milk; put the batter into gem pans and break over each one egg; sprinkle the top with cracker crumbs, and bake brown.

MRS. E. E. GILCREAST.

GRAVY FOR ROAST MEATS.—Take the drippings from the pan, pour off all the fat possible, thicken with flour, salt, boil 5 minutes, serve hot.

MRS. H. F. RICE.

TO ROAST MEATS.—Put in hot oven and baste often.

CHICKEN PIE.—Boil the chicken in enough water to cover it and add a tablespoonful of salt when half done. When tender, remove and add 1 tablespoonful of flour to the liquid; salt and pepper to taste; butter, the size of an egg; boil five minutes. Line a deep pudding dish with rich pie crust; cut the chicken up into pieces and place it in the crust; pour on gravy enough to corn the chicken, then cover with a layer of pie crust. Bake till the crust is done.

MRS. M. G. FRYE.

SALADS AND SAUCES.

LOBSTER SALAD.—Four eggs, one tablespoonful of sugar, two of butter, one of salt, two of vinegar, one of mustard. Beat the whites of the eggs separately, and add last. Cook in a bowl set in a kettle of water, stirring until it thickens. When cold, add cream enough to make as thin as boiled custard, and then add salt and red pepper to the chopped lobster and lettuce.

MRS. GEO. HOLDEN.

CHICKEN SALAD.—Boil or roast a nice fowl. When cold, cut off all the meat and chop it a little, but not very fine; cut up a bunch of celery and mix with the chicken; boil four eggs hard; chop and mix them with sweet oil, pepper, salt, mustard, and a gill of vinegar. Beat this mixture very thoroughly together, and just before serving, pour it on the chicken.

M. A. W.

SALAD DRESSING.—Four tablespoonfuls of butter, 1 tablespoonful each of flour, salt, sugar and mustard, 1 cup of milk, 1-2 cup of vinegar, a speck of cayenne, 3 eggs. Let the butter get hot in a saucepan, and then add the flour, and stir until smooth, being careful not to brown; then add the milk and bring to a boil. Place the saucepan in another of hot water; beat the eggs, salt, pepper, sugar, and mustard together; add the vinegar; stir this until it thickens like soft custard. Keep in a cool place.

MRS. WM. RAMSDEN.

SALAD DRESSING.—Two teaspoonfuls of mustard, a little pepper, a piece of butter, the size of an egg, two tablespoonfuls of sugar. Cook like custard over teakettle till thick, then add vinegar to make it like cream.

MRS. J. C. QUIMBY.

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DIRECTIONS FOR COOKING VEGETABLES.

New potatoes should have the skin carefully scraped off before cooking, as much of the best part of the potato clings to the skin, and is lost if done after boiling; boil from 20 to 30 minutes. Old potatoes pare very thin, let stand in cold water fifteen minutes, then boil; add a tablespoonful of salt to mash, then add butter and salt to taste, milk to moisten. Boil peas from 20 to 30 minutes, add soda as large as a pea; a few minutes before they are done, boil in enough barley water to cover them and cook away as much as possible before serving: pepper, salt and butter to taste. String beans, boil 2 hours or till very tender, with small slice salt pork: strain: add 1-2 cup of cream with salt and butter to taste. Turnips, boil 1 hour and serve in half slices or mashed. Cabbage, boil 2 hours. New beets, boil 2 hours. Old beets, 4 or 5 hours; do not cut them but wash clean and slip the skins off in cold water quickly with the hands when done. Onions, boil 1 hour till tender; add pepper, salt and butter. Tomatoes, stewed; pour boiling water on them till the skin cracks; stew them thick as desired after removing skins, and season with salt, pepper, sugar and butter to taste. Tomatoes, sliced, should be peeled cold, slice 1-4 inch thick; let each one season to taste at the table. Cucumbers should be fresh; pare and slice thin, and let them lie in cold water 15 minutes before serving. Sweet corn, cook 20 minutes if young,

otherwise till tender. Asparagus, boil 20 to 30 minutes in barely water enough to cover; when tender drain and add 1-2 cup of milk; salt, pepper and butter to taste. Spinach, wash thoroughly; put to boil with slices of salt pork, 30 minutes; salt it to taste. Dandelions and other greens prepared in the same way; boil from 1 to 2 hours. Parsnips, 30 minutes. Carrots, 2 hours. Squash, steam 1 hour.

CREAM POTATOES.—Cut 1 quart of cold potatoes in very thin slices, put a teaspoonful of butter into a frying pan and when it is hot, add a teaspoonful of flour, stir until smooth. Do not let it brown. Add a cup of milk or cream, gradually, keeping it all hot all the time. Let it come to a boil, season the potatoes with salt and pepper and pour into the sauce, cover, and when the potatoes are hot they are done. Serve while hot.

MRS. G. P. TAYLOR.

ESCALLOPED POTATOES.—Peel and slice potatoes thin as for frying, butter an earthen dish, put in a layer of potatoes and season with salt, pepper and butter and a bit of onion chopped fine, sprinkle on a little flour, then put in another layer of potatoes and the seasoning, continue in this way till the dish is filled. Just before putting into the oven pour over it a cup of milk. Bake 3-4 of an hour.

MRS. G. P. TAYLOR.

G. C. RICHARDSON

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N. H.

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Florence Knitting Silk, 25c.; H. B. Embroidery Cotton, 2c.; "Real Scotch" Flourishing Thread 3c.; Ball Tinsel 5c.; Arrasene, Ribbosene and Chenille, 2c.; Plush Balls, (small), 1c., (large) 2c.; Mixed Embroidery Silk, oz. 40c.; Silk Cord, 5c. yard; Tinsel Cushion Cord, 10c. yard; Best Felt (2-yard wide) \$1.00 per yard; Plush Crescents with Satin Ball Pendant, 5c.; Art Crewell, 3c.

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Furniture Dealer.

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DERRY, N. H.

DIRECTIONS FOR COOKING VEGETABLES—*Cont'd.*

ESCALLOPED POTATOES.—Butter a salt and pepper. Pour over it enough baking dish, fill it with alternate layer milk to moisten all thoroughly. Bake of cold mashed potatoes and rolled till brown and serve hot.
crackers, adding to each layer, butter, MRS. J. PRIEST.

EGGS.

BAKED EGGS.—Eggs dropped in an earthen dish, the dish heated and buttered before putting eggs in from the shell; place a bit of butter and salt on each egg before baking.

MRS. INGALLS.

BAKED EGGS.—Beat 6 eggs, add little pepper and salt, small piece butter, 1 cup milk, bake in quick oven from 8 to ten minutes; nice with baked potatoes or dry toast.

MRS. J. F. PLUMMER.

OMLETS.—Two eggs beat light, 2 dessert spoonfuls corn starch, 1 tumbler of milk, little salt; turn into a hot spider well buttered.

MISS NETTIE BLY.

DROPPED EGGS.—Take spider half full of boiling water, break eggs into a saucer and then slip the egg into spider; sprinkle salt over them and remove carefully with skimmer when the white is set; place on buttered toast and serve.

MRS. J. H. EAMES.

SCRAMBLED EGGS.—Beat together 5 eggs, turn into a hot pan with 1 table spoonful of melted butter; stir quickly over hot fire and serve.

MRS. C. O. BUTRICK.

POACHED EGGS.—Beat 4 eggs, stir in 1 cup of milk or cream, salt and pepper, a piece of butter; set on stove and stir until it thickens; serve on dry buttered toast.

MRS. C. O. BUTRICK.

BREAD.

GRAHAM BREAD.—Two quarts of graham meal, 1 pint of bread flour, 1 cup of molasses, 1-2 cake of compressed yeast, or 1-2 cup of any bright yeast, 1 small tea-spoonful of soda, 1 table-spoonful of salt; mix with warm sweet milk so it can be easily stirred. Set in a warm place to rise over night; in the morning, put it into pans and let it rise again. Bake in an even oven, not too hot at first. Just before putting into the oven, smooth over the loaves with a spoon dipped in water. Some of this dough dropped from a spoon into hot fat, and fried brown makes nice breakfast cakes.

MRS. L. E. GRAVES.

L. H. PILLSBURY,

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A. A. PRESSEY,

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Of all kinds.

VEGETABLES IN THEIR SEASON

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DERRY, N. H.

BREAD.—*Continued.*

BREAKFAST CAKE.—1 cup of Indian meal, 2 cups of flour, 1 tablespoonful of sugar, 2 teaspoonfuls of cream tartar, 1 teaspoonful of soda, butter the size of a small egg, mix soft with sweet milk, can bake in a roll pan or any form you like. Very nice.

MRS. J. PRIEST.

GRAHAM ROLLS.—1 cup of sweet milk, 1-2 cup of molasses, 1 teaspoonful of soda, and a little salt, thicken with Graham. Very nice.

MRS. J. P. THURSTON.

JOHNNY-CAKE.—2 cups of flour, 2 cups of Indian meal, 2 cups of sweet milk, 3 teaspoonfuls of sugar, 2 small teaspoonfuls of cream tartar, 1 small teaspoonful soda, 1 teaspoonful salt, 1 small spoonful melted butter, 1 egg; mix sugar, salt, cream tartar, and soda, into the flour and meal; then add one egg, without beating; then the milk. Stir well and bake about 1-2 hour.

NELLIE FOSTER.

TEA BISCUIT.—One quart of flour, 1-2 pint of milk, scalded, 1-2 cup of yeast, 1-3 cup of sugar, 1-3 cup of butter or lard; a little salt; mix in the morning and keep in a warm place to rise. Roll out after dinner, rise again, and bake for tea. Cut small and make in little rolls placed close together.

MRS. A. C. TARBELL.

RYE BREAKFAST CAKES.—Two cups of rye meal, 1-2 cup of molasses, a little salt, 1 1-2 cups sweet milk, to make it very soft, 1 teaspoonful soda. Bake at once in roll pans or muffin rings.

MRS. C. E. MOORE.

BROWN BREAD.—Two cups rye meal, 1 cup Indian meal, 1-2 cup flour, 1 teaspoonful of soda, 2 teaspoonfuls cream tartar, 1-2 cup of molasses, 1 teaspoonful salt, mix soft with cold water or milk, steam three hours.

MRS. G. O. COLBY.

NEW YORK GINGER BREAD.—Three cups of sugar, 4 cups of flour, 1 cup of milk, 1 1-2 cups of butter, 5 eggs, 1 teaspoonful soda, ginger to taste.

MRS. I. H. ADAMS.

MUSTER GINGER BREAD.—Two cups molasses, 1-2 cup of lard or butter, alum size of walnut, pound it, then put it in a cup with 2-3 hot water, add this to the molasses while hot, 1 teaspoonful ginger, 1 tablespoonful soda, mix hard, roll out about 1-2 inch thick, cut in any shape desired; put the soda in with hot water and alum.

MRS. J. PRIEST.

WHITE JOHNNY CAKE.—Two cups Indian meal, 1 cup flour, 2-3 cups sugar, 1 pint water, 1 egg, 2 teaspoonfuls of cream tartar, 1 teaspoonful soda, piece butter size of an egg, salt.

MRS. WM. H. BACHELDER.

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N. H.

LOVE'S DREAM.

They sat together on the steps.
The night was calm and fair.
And smiling Luna flung her light
Upon the loving pair.

Oh, happy hour! One rounded arm
About his neck was placed.
He held one tiny hand in his.
One arm was round her waist.

And just below upon the grass,
Her pretty foot was seen:
The shoe she wore upon it
Would suit the proudest queen.

And there beneath the smiling moon.
He talked of things so sweet:
She heeded not a word he said.
Her mind was on her feet.

She raised her pretty eyes to his,
And moved about her toes:
And, smiling, said, "See there, my dear,
I buy my shoes at Joe's."

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HAWLEY & GILBERT,

N. H. 857 Elm Street. Manchester, N. H.

BREAD.—*Continued.*

MUFFINS—GOOD.—Two and one half spoonfuls of butter, 1 tablespoonful sugar, 1 teacupful sweet milk, 1 pint flour, 1 egg, 2 teaspoonfuls cream tartar, 1 teaspoonful of soda, flavor as you please. MRS. J. PRIEST.

PARKER HOUSE ROLLS.—One quart of cold boiled milk, 2 quarts of flour, 1 large tablespoonful of lard rubbed into the flour; make a hole in the middle of the flour; take one full cup of yeast, one-half cup of sugar, add the milk and pour into the flour with a little salt; let it stand as it is until morning, then knead hard and let it rise; knead again at four in the afternoon, cut out ready to bake and let it rise again; bake twenty minutes.

MRS. G. R. LORD.

MOLASSES GINGER BREAD.—One cup molasses, 2-3 cup boiling lard or butter, 1 cup boiling water, 1 teaspoonful ginger, 1 teaspoonful soda, a little salt.

MRS. E. J. KIMBALL.

GRAHAM MUFFINS.—One and one-half cup of sour milk, 2 cups of graham, 1 cup of flour, 2 spoonfuls of molasses, 1 teaspoonful of soda and a little salt; bake in gem pans.

J. A. HOLMES.

GEMS.—One egg, 2 spoonfuls of sugar, 1 cup of milk, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda, flour to make a thin batter; bake in gem pans.

MRS. J. TABOR.

BROWN BREAD.—One cup of flour, 2 cups of meal, 1 cup of molasses, 1 cup of milk, 1 teaspoonful of soda and salt. Steam three hours and let stand in oven until night if not too hot.

MRS. J. TABOR.

GINGER BREAD.—One cup of molasses, 1 cup of butter, 1 teaspoonful of ginger, 1 teaspoonful of soda, 1 cup of sour milk, 2 1-2 cups of flour.

MRS. MERRICK.

JOHNNY-CAKE.—One egg, 1-2 cup of molasses, 2-3 cup of milk; Indian meal and flour enough to make a thin batter, 1 teaspoonful of soda, 1 teaspoonful of salt. Bake half hour.

MRS. J. TABOR.

BUNS.—Mix at noon 2 cups of sweet milk, 1-2 yeast cake (compressed), 1 cup of sugar, flour enough for stiff batter; at night add 1 cup of sugar, little more flour, 1 cup of melted butter; in the morning put in nutmeg, 1 teaspoonful of soda dissolved in a very little milk and nicely worked into the batter, then add 1 cup of currants sprinkled with flour, roll out, rise again, polish with milk, sprinkle with sugar and bake in quick oven.

MRS. I. F. PLUMMER.

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Is established, and ladies have come to regard us as the undisputed headquarters for these goods. We sell only the most reliable makes, and we make it a point to keep our prices just a trifle below the usual mark. Some Beautiful Patterns in FRENCH PERCALES have just been received. Come in and look us over.

MANCHESTER

ONE PRICE CLOTHING COMPANY,

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MANCHESTER, N. H.

BREAD.—*Continued.*

POP-OVERS. — One tablespoonful of butter, 1 teaspoonful of sugar, 3-4 cup of milk, 1 egg, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda. Nice for breakfast.

MRS. G. H. JOHNSON.

WHITE BREAD.—One-half cake com-

pressed yeast, 1 small teaspoonful of salt, one tablespoonful of lard or butter, 1 pint of milk and 1 pint of water, flour enough to make a stiff batter; mix at night; let it rise till morning and if up nice and light, stir down; let it rise again, then mould into shape for tins; let it rise in tins, then bake.

PIES.

NICE CHOCOLATE PIE.—Two cups of milk, two tablespoonfuls of grated chocolate; put into the cold milk, set into a kettle of water and bring it to a boil. Stir often while heating, and when nicely mixed set away to cool; then beat together 1-2 cup of sugar, the yolks of 3 eggs, and the white of one egg for a pie and pour into the milk, put all into a plate lined with crust, not previously baked, and bake slowly as a custard.

NELLIE FOSTER.

NORTHFIELD LEMON PIE. One cup of sugar, one-half cup of cream, one-half cup of milk, (if cream is not convenient, use one whole cup of milk and a small piece of butter instead), one cracker rolled, one egg and one lemon. Bake with two crusts.

MRS. G. H. JOHNSON.

MINCE MEAT.—Two pounds of meat, 4 1-2 pounds of apple, 3-4 pound of suet, 1 1-2 pounds of rasins, 1 pound of currants, 1-4 pound of citron, 2 1-2

pounds of sugar, 2 1-2 teaspoonfuls of mace, 1 1-2 teaspoonfuls of cloves, 5 teaspoonfuls cinnamon, 3 tablespoonfuls of salt, 3-4 pint of cider, 1-2 pint of brandy, 1 pint of molasses.

MRS. M. E. FIFIELD.

MOCK MINCE PIES.—Four crackers rolled fine, 1 cup of sugar, 1 cup of molasses, 1-2 cup of vinegar, fill up with hot water, 1 cup of chopped raisins, 1 cup of boiling water, 1-2 cup of butter, 2 eggs, spice of all kinds.

MRS. FRANK WILSON.

* COCOANUT PIE.—Two eggs, 1 cup of sugar, 1-2 cup of milk, 1-4 cup of butter, 1-2 teaspoonful of cream tartar, 1-4 teaspoonful of soda, 1 1-2 cups of flour. Cream: Coffee cup of milk, bring to a boil; 1 egg, 2 tablespoonfuls of sugar and flour, add 2 spoonfuls of cocoanut, make a frosting for the outside, sprinkle thickly with cocoanut.

MRS. JOHN LOW.

EVERY PRUDENT HOUSEWIFE!

Should be sure to direct their husband to go to the

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When in the City, to buy their

MEATS, POULTRY,

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All kinds of Fresh and Salt Fish, and all kinds of Fruits in their Season!

YOU CAN BUY SUCH GOODS AS THEY HANDLE AT LEAST 25
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TO THE

METHODIST,

DERRY,

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METHODIST,

N. H.

DERRY,

N. H.

PIES.—*Continued.*

LEMON PIES.—Juice and rind of 1 lemon, 2 eggs, 1 heaping cupful of sugar, 1 small cup of milk, 1 tablespoonful of corn starch. Mix the corn starch with a little of the milk; put the rest of the milk on the stove, and when boiling, stir in the corn starch. Boil one minute; let this cool and add the yolks of the eggs, 2-3 of the sugar, and the grated rind and juice of the lemon, all well beaten. Bake slowly 1-2 hour. Beat the whites and the rest of the sugar, spread on the top and brown.

MRS. J. C. QUIMBY.

ORANGE PIE.—Pulp and juice of 2 oranges, a little of the grated peel, yolks of 2 eggs, 1 cup of sugar, 1 cup of milk. Stir the yolks with the sugar and orange, add a tablespoonful of butter, last the milk. Bake in puff paste then frost with the whites of the eggs.

MRS. J. BEAN.

WHIPPED CREAM PIE.—Two eggs, 1 cup of sugar, 1-2 cup of water, 1 tablespoonful of butter, 1 teaspoonful cream tartar, 1-2 teaspoonful of soda. Cream: One cup of cream, 3 tablespoonfuls of sugar, 1 teaspoonful lemon.

MRS. SARAH ROBIE.

COCOANUT PIE.—One cup of cocoanut soaked in 1 pint of boiling milk, 2 tablespoonfuls of cornstarch, 1 cup of sugar, yolks of three eggs, little butter and salt. Bake with one crust, then frost with the whites of eggs and brown; makes two pies. MRS. J. P. HARDY.

CREAM PIES.—Three eggs, 1 cup of sugar, 1 1-2 cups of flour, 1 teaspoonful cream tartar, 1-2 teaspoonful soda, 2 tablespoonfuls cold water. Cream: Beat 3 eggs in 1 cup of sugar, boil one pint of milk and add the above; add a piece of butter and flavor with vanilla; this makes two pies.

MRS. E. J. KIMBALL.

FIG PIES.—One-half pound of figs, boil one-half hour, then wet and stir in while boiling, four tablespoonfuls of flour, let cool; then add two cups of sugar, two-thirds of a cup of cold water, two lemons, two eggs; makes four pies.

MRS. C. E. MOORE.

LEMON PIES.—Grate the rind of 1 lemon adding the juice, 1 cup of sugar, yolks of two eggs, 1-2 cup of milk, 1 1-2 crackers rolled fine. Bake in a rich crust, then frost.

MRS. E. J. KIMBALL.

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NASHUA, N. H.

PUDDINGS AND DESSERTS. 75

SNOW PUDDING.—Soak one-half box of gelatine in 1-2 cupful of cold water for half an hour, then pour over it 1 cupful of boiling water and add the juice of 1 lemon. When the gelatine is dissolved strain it into a large bowl, add 4 tablespoonfuls of co'd water and 2 cupfuls of sugar. Let it stand until cold and it begins to thicken, then beat the whites of 4 eggs to a stiff froth, and add to the gelatine, and beat all together until it is a solid froth as white as snow. Fifteen minutes of rapid beating ought to make it so; dip mould into cold water and fill with the snow. This should be made several hours before serving, and it will keep if on ice, when it will not soften for a week. As nice as when first made.

For the custard to serve with it, take the yolks of the eggs, 3 cupfuls of milk, 1-4 teaspoonful of salt and 1-2 cupful of sugar, set in a dish of boiling water until it thickens. This is one of the handsomest desserts, as well as one of the nicest for a summer dinner.

MRS. MAY PRIEST.

APPLE TAPIOCA.—Take one cup of pearl tapioca, soak one night in water; in the morning add enough water to make a quart and cook slowly until it is dissolved, then take good pleasant apples and pare and core and cover the bottom of your nappie and cover with sugar and tapioca and bake. Best cold or nearly cold, to be eaten with cream, sweetened and flavored to taste.

MRS. THOMAS MOORE.

ENGLISH PUDDING.—One half cup of chopped salt pork, 1-2 cup of molasses, 1-2 cup chopped raisins, 1 egg, 1 teaspoonful of soda, 1-2 teaspoonful of all-spice and cinnamon and cloves, mix with flour and steam 3 hours.

MRS. SARAH ROBE.

BOILED CUSTARD.—Place a pail containing 1 quart of milk into a kettle of hot water: while this is heating beat 4 eggs, and 3-4 of a cup of sugar, pinch of salt, 1-2 tablespoonful of corn starch dissolved in a little cold milk; after beating thoroughly with the eggs, mix with the boiling milk; stir steadily until the custard thickens, then remove immediately from the fire and set in a cool place: flavor with a teaspoonful of lemon or vanilla.

MRS. CHARLES McALLISTER.

CORNSTARCH HASTY PUDDING AND SAUCE.—One quart of milk, four tablespoonfuls corn starch, one tablespoonful of butter, one saltspoonful of salt, Heat the milk to boiling in a double boiler, stir into it the salt and the corn starch, wet up with cold water, let it cook ten minutes, add the butter and let it stand five minutes on the back of the stove before serving. Sauce: One cup of sugar, half cup of milk one egg, vanilla to taste, pinch of soda: beat the egg and stir in the sugar, add the soda to the boiling milk and mix little by little with the egg and sugar, set in boiling water a few moments: flavor just before serving.

MRS. INGALLS.

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PUDDINGS AND DESSERTS — *Continued.*

A DELICIOUS PANCAKE FOR DESSERT.

—One pint of sweet milk, four eggs, two tablespoonfuls of powdered sugar, two tablespoonfuls of melted butter, one teaspoonful of Royal Baking Powder, 1 cup of flour; beat the eggs, whites and yolks separately, until well frosted, stir the butter, sugar, and one cupful of flour, into which the baking powder has been mixed, into the yolk, then add the milk, if needed add more flour, bake on a griddle in small cakes, butter each one as it comes from the fire, place four in a pile with any kind of jelly between, cover lightly with powdered sugar; serve four to each person.

MRS. INGALLS.

RICE PUDDING.—Take 4 eggs to 1 teacupful of cooked rice, 1-2 teacupful of prepared cocoanut, the pulp of 1 lemon, 1 teacupful of milk. Beat the yolks and whites separate, mix the custard and bake, then take the whites to 1 teacupful of white sugar, flavor with the juice of 1 lemon and put in the oven to brown.

MRS. C. R. MARTIN.

STEAMED PUDDING. — Two cups chopped bread, 1-2 cup of molasses, 1 egg, 1-2 cup of raisins, 1 cup of sweet milk, 1-2 teaspoonful of soda, 1-2 teaspoonful of cloves, 1 teaspoonful of cinnamon, nutmeg and salt; steam two hours; serve with sauce. This makes a small pudding.

MRS. J. C. QUIMBY.

NICE PUDDING.—One pint of bread crumbs, 1 quart of milk, 1 cup of sugar, the yolks of 3 eggs, butter the size of an egg, the grated rind of 1 lemon; baked like custard. When done, spread on the top one tumbler of jelly; beat the whites of three eggs to a froth; add the juice of one lemon, and put in the oven to brown.

MRS. THOMAS MOORE.

ORANGE PUDDING.—Peel and pick to pieces 5 good oranges, put into a pudding dish, sprinkle sugar between each layer. Take the yolks of 3 eggs, 1 tablespoonful of corn starch, 1 cup of sugar, 1 pint of sweet milk; boil this custard. When it is done and still hot, pour over the oranges, beat the whites of the eggs to a stiff froth, add two tablespoonfuls of sugar, and put it over the pudding; place in the oven till brown.

MRS. GEO. S. ROLLINS.

A DELICATE PUDDING FOR TWO.—One half cup of bread crumbs, 2 cups of milk, 1-2 cup of sugar, a tiny bit of salt.

Sauce for the above: Two thirds of a cup of sugar, yolk of one beaten egg, add sugar and beat a little more; turn in to this 2-3 of a cup of boiling water; flavor to taste; beat the white of an egg, add one teaspoonful of sugar and turn onto sauce just before serving.

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PUDDINGS AND DESSERTS.—*Continued.*

JOHN'S DELIGHT.—Two cups of chopped bread crumbs, 1-2 cup of molasses, 1 cup of raisins, 1 cup of sweet milk, 1-2 teaspoonful of soda dissolved in the milk, 1 egg, 1-2 teaspoonful of cloves, cinnamon and nutmeg, pinch of salt; steam two hours.

WHITE SAUCE.—One cup of sugar and 1 egg beaten together, add 5 tablespoonfuls boiling milk, stir well and flavor to taste.

MRS. DELLA SHUTE.

SNOW PUDDING.—Two eggs, 2 tablespoonfuls corn starch, 1 tablespoonful of sugar, a little salt; dissolve the corn starch in a little cold water, and turn one pint of boiling water upon it, add salt, sugar, then add the whites of the eggs beaten to a stiff froth, and stir well, let boil about five minutes, it will be quite thick; flavor, turn into a mould and let harden. Scald 1 pint of milk, add yolks of eggs beaten light, and sugar enough to make quite sweet, stir until it thickens, add a little salt, and flavor to taste; turn the snow out of the mould into a glass dish, and pour the cream around it.

MRS. C. L. NASON.

SUET PUDDING.—One and one half cupfuls of suet, 1-2 cup sweet milk, 1-2 cup of molasses, 1 teaspoonful of soda, 2 cups of flour; steam 4 hours.

MRS. E. MARTIN.

SAUCE FOR PUDDING.—One half cupful of sugar, butter the size of an egg, 2 tablespoonfuls of flour, mix the sugar flour and butter together and add boiling water enough to make as thin as desired; flavor to taste.

MRS. E. MARTIN.

APPLE SNOW PUDDING.—Six tart apples, pare, core, and steam, pour over one cup of white sugar and the whites of two eggs beaten to a stiff froth. Sauce: Beat the yolks of two eggs, add 1-2 cup of white sugar, stir into 1-2 pint boiling milk, add vanilla. To be eaten cold.

MRS. M. J. MOODY.

TO KEEP SUET.—Chop the suet fine, put in a glass jar, cover with molasses and cover tightly.

MRS. E. MARTIN.

SPANISH CREAM.—Dissolve 1-2 box of gelatine in 1 quart of milk for one hour, then put on stove and when boiling stir in the yolks of three eggs beaten with 1 cupful of sugar; when it is boiling hot remove from the fire and stir in the whites of three eggs well beaten; flavor to taste; pour in moulds. To be used the day before wanted; very nice. MRS. TICKER.

CRANBERRY PUDDING.—Two cupfuls of flour, 1-2 cupful of sugar, 1 cupful of milk, 1 cupful of cranberries, 3 tablespoonfuls of butter, 2 teaspoonfuls of cream tartar, 1 teaspoonful of soda.

MRS. I. H. ADAMS.

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PUDDINGS AND DESSERTS.—*Continued.*

CERIALINE FLAKES HASTY PUDDING.—One quart milk, 3 cups of cerealine flakes, 1 tablespoonful of butter; heat the milk to boiling, stir in the flakes and cook five minutes, add the butter and a pinch of salt; eat with powdered sugar and cream with a little grated nutmeg.

MRS. INGALLS.

INDIAN PUDDING.—Two thirds cup of meal, 2 tablespoonfuls of molasses, 1 teaspoonful of salt, 1 2 teaspoonful of ginger, mix well together, pour over it 1 quart of boiling milk, 1 egg well beaten, stir in last; bake slowly 5 hours.

MRS. C. E. BARTLETT.

ENGLISH PUDDINGS.—Three cups of flour, 1 cup of raisins, 1 cup of milk, 1 cup of molasses, 1 cup of suet chopped fine, 1 teaspoonful of soda, 1 teaspoonful of salt; steam 3 hours; eat with sauce.

MRS. M. A. BAY.

BIRDS NEST PUDDING.—One pint cold milk, 3 eggs, 5 tablespoonfuls of flour, 6 apples, 1 small spoonful salt; pare the apples, and take out the core, arrange in a buttered dish that will just receive them; wet the flour smooth in part of the milk, then add the eggs and beat all together, then add salt and the rest of the milk, pour over the apples; bake one hour.

MRS. NELSON PAYNE.

APPLE PUDDING.—Place in a deep dish stewed apples, cover with sugar, then cover with soft custard, frost with the whites of eggs, and brown in the oven; serve cold.

MRS. C. E. BARTLETT.

BAKED INDIAN PUDDING.—Scald a quart of milk; beat a scant cupful of corn meal with a cupful of molasses and a teaspoonful of salt, and stir into the boiling milk; let it cook ten or fifteen minutes, and set it aside to cool; add a half-pint of cold milk, a heaping teaspoonful of butter, a little allspice, clove or cinnamon, and two well-beaten eggs. Pour into a buttered pudding dish, and bake in a steady oven three or four hours; the longer, the better. When it has baked nearly an hour pour on it a half pint of cold milk, which must not be stirred, but allowed to soak in gradually. This pudding requires in all three pints of milk, and should be allowed to stand nearly half an hour after it is taken from the oven, before it is served.

MRS. G. R. LORD.

STEAMED PUDDING.—One cup of molasses, 1 cup of butter milk, 1 cup of raisins, a little clove and cinnamon, 1 teaspoonful of soda, and flour enough to make a thick batter; steam 3 hours. Eat with sauce.

MRS. THOMAS McFARLANE.

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PUDDINGS AND DESSERTS.—*Continued.*

DUTCH APPLE CAKE.—One pint of flour, 2 teaspoonfuls of R. B. powder, mix; rub in a generous tablespoonful of butter; beat 1 egg; add to it 1 cup of sweet milk. Mix all thoroughly, and spread on a well-buttered tin, pare and core and cut in eighths, 7 apples, and stick into the dough, stir, settle down; sprinkle the top with 3 tablespoonfuls of sugar; bake one-half hour. Serve with sauce or maple syrup.

MRS. J. H. FAMES.

APPLE PUDDING.—Five large sour apples, chopped, 1 cup of raisins, 1 cup of sugar, 1 cup of sweet milk, 1 cup of flour, 1-2 cup of butter, 2 eggs, a little salt, butter and sugar; worked together; any sauce you please. Bake one hour. MRS. E. E. GILCREAST.

PUDDING SAUCE.—One cup of water, 2 cups of sugar; boil five minutes; thicken with tablespoonful of flour, and boil. Beat white of 1 egg to a stiff froth; put in yolk and beat, and pour on the syrup, and beat it very frothy.

MRS. J. H. FAMES.

POMPADOUR PUDDING.—One quart of boiling milk; add yolks of 3 eggs, well beaten, 3-4 cup of sugar, 2 spoonfuls of corn starch, dissolved in a little cold milk. Cook until thick.

FROSTING FOR SAME.—Whites of 3 eggs, 1-2 cupful of sugar, 2 1-2 tablespoonfuls of grated chocolate; set in the oven to brown; serve cold.

MRS. C. E. BARTLETT.

HALF HOUR CRACKER PUDDING.—One cupful of crackers pounded fine, 1 cupful of sugar, 1 pint of milk, 1 cupful of raisins, the yolks of 3 eggs, 1-2 of a nutmeg, a little salt; bake 1-2 of an hour; if eggs are large, 2 will be enough.

Frosting for same: Beat the whites of the eggs to a stiff froth, add 1-2 cupful of sugar; pour over the top and brown.

MRS. H. E. NEWELL.

TAPIOA PUDDING.—One cupful of tapioca soaked in 3 cupfuls of boiling water, 2 cupfuls of milk, 1 cupful of sugar, 2 eggs, salt, lemon; bake 1 hour.

MRS. C. E. BARTLETT.

STRAWBERRY PUDDING.—One-half cup of molasses, 1-2 cup of butter, 2 eggs, 1 cup of milk, 1 teaspoonful of soda, spices if you like, and flour to make a stiff batter; use blackberries, blueberries, or cherries in season, or raisins, currants, etc.

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PUDDINGS AND DESSERTS.—*Continued.*

LEMON SPONGE.—Juice of 4 lemons, 4 eggs, 1 cup of sugar, 1-2 package of gelatine, 1 pint of cold water, soak the gelatine 2 hours in half a cup of the water; squeeze the lemons and strain the juice on the sugar, beat the yolks and mix with the remainder of water, add the sugar and lemon to this and cook until it thickens, then add the gelatine; strain the mixture and place in cold water, beat occasionally until it is cool, but not hard, add unbeaten whites and beat until mixture begins to thicken; let it thicken almost to the point where it cannot be poured, and then turn into a mould or set away to harden; the sponge will not be smooth

if not poured. Serve with powdered sugar and cream.

MRS. JOHN PAYNE.

TAPIOCA CREAMS.—Wash and soak a tablespoonful of tapioca in cold water. drain off water in the morning, beat yolks of 3 eggs, mix them and the tapioca with quart of milk, put on stove and stir it, boil about ten minutes, sweeten and flavor to taste; when nearly cold add whites of eggs beaten stiff, stir in lightly and well; serve in glass custard cups.

MRS. J. PRIEST.

DOUGHNUTS.

DOUGHNUTS.—Two-thirds of a cupful of sweet milk, two-thirds of a cupful of sour milk, 1 cupful sugar, 1 egg, 1 teaspoonful of soda, 2 teaspoonfuls of cream tartar, flour to make quite stiff.

MRS. G. O. COLBY.

DOUGHNUTS.—One cupful of sweet milk, 1 cupful white sugar, 1 egg, 1 tablespoonful of butter, a pinch of salt, a little cinnamon, 1 teaspoonful of soda, 2 teaspoonfuls of cream tartar.

MRS. JOHN PAYNE.

DOUGHNUTS.—One cupful sugar, one egg, 1 cupful of sweet milk, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda; spice to suit taste; flour enough to roll.

MRS. C. L. CUTLER.

DOUGHNUTS.—One egg, 1 cupful of milk, 2-3 cupful of sugar, 4 teaspoonfuls of melted lard or butter, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda, a little salt; mix rather soft.

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CAKE.

VANILLA CAKE.—One-half cupful of butter, stirred into 1 cupful of sugar, until it is like cream; 3 eggs, 1 1-2 cupfuls of flour, 2 teaspoonfuls of vanilla, 2 teaspoonfuls of baking powder. Frosting: 2 cupfuls of sugar, 1-2 cupful of milk, small piece of butter; put on the stove and boil 10 minutes, take it off and stir until cool; flavor with vanilla.

MRS. E. E. GILCREAST.

WEDDING CAKE.—Twenty five eggs, 20 cupfuls pastry flour, 10 cupfuls of brown sugar, 5 cupfuls of butter, 3 cupfuls of molasses, 1 cupful of boiled cider, 8 pounds currants, 2 pounds raisins, stoned and chopped, 2 pounds citron, 2 teaspoonfuls of all kinds of spices, 1 nutmeg, 1 teaspoonful of soda. This makes 5 loaves.

MRS. C. O. BUTRICK.

PEARL CAKE.—One cupful of butter, 2 cupfuls of sugar, beaten to a cream; add 1 cup of milk, in which dissolve 1-2 teaspoonful of soda, 1 cupful of cornstarch, 2 cupfuls of flour, 1 teaspoonful cream tartar; flavor with lemon, add last, whites of 5 eggs, beaten light. This makes 2 loaves.

MRS. TUCKER.

STRAWBERRY SHORT-CAKE.—One qt. flour, 1 cup butter, (or 2-3 butter and 1-3 lard), 1 measure each of acid and soda, (Horsefords), a little salt; make

stiff as biscuit; bake in Washington pie plates. While baking mash stawberries; add sugar enough to sweeten. Split the cake and spread with butter and strawberries; put together and spread with butter and strawberries over the top.

MISS NETTIE BLYE.

HARRISON CAKE.—One and one-half cups of butter, 1 cup of sugar, 1 cup molasses, 1 cup of sour milk, 4 eggs, 1 teaspoonful of soda, beat to make as thick as pound cake, fruit and spice. Frosting for cake: One cupful frosting sugar, 2 tablespoonfuls of water, boil together; take from stove, stir in the white of 1 egg, beaten to a stiff froth; stir well together and spread on the cake.

MRS. SAMUEL JOHNSON.

SPICE CAKES.—One-half of a cupful of sugar, 1 cupful of molasses, 1-3 of a cupful of melted butter, 1 egg, 1 teaspoonful of cinnamon, 1 teaspoonful of ginger, 1 teaspoonful of soda, 1-2 teaspoonful of salt, 1-2 teaspoonful of cloves, 3 cupfuls of flour. When well mixed, take off pieces and roll in sugar.

MRS. I. H. ADAMS.

HERMIT CAKES.—One and a half cupfuls of brown sugar, 1 cupful of chopped raisins, 1 cupful of butter, 1 egg, 3 great spoonfuls of sweet milk, 1-2 teaspoonful of soda, 1 teaspoonful of cloves, 1 teaspoonful of cinnamon.

MRS. I. H. ADAMS.

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CAKE.—*Continued.*

ECKLES CAKES.—One pound of currants, 1 cup of brown sugar, mix with 1-2 cup of melted butter, a little nutmeg; make the puff paste by taking 1 quart of flour, mix in 1-2 cup of butter, mix with water, roll thin, each time spreading on a layer of butter and flour; cut out with a biscuit cutter, roll again and put in a tablespoonful of the filling, and cover with another layer of puff paste.

MRS. SAMUEL JOHNSON.

SPONGE CAKE.—One cup of sugar, 3 eggs, 1 cup of flour, 3 tablespoonfuls of milk or water, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda, mix together, beat well.

MRS. C. L. CUTLER.

CLOVE CAKE.—Two cupfuls of flour, one half cupful of molasses, 1-2 cupful of butter, 1-2 cupful of milk, 2 eggs, 2 cupfuls of raisins, 1 teaspoonful each of cloves, cinnamon and allspice and 1-2 nutmeg.

M. A. W.

REBON CAKE.—Four eggs, 2 cupfuls of sugar, 1 cupful of butter, 1 cupful of sweet milk, 4 cupfuls of flour, 1 teaspoonful of soda, 2 teaspoonfuls of cream tartar, 1 teaspoonful of lemon; put 2-3 of the dough into two sheet pans, add to the other 1-3, 3 teaspoonfuls of molasses, 1 teaspoonful of all kinds of spice, 1 cupful each of cur-

rants and dates and bake in sheet pans, the tins to be of the same size; put together with jelly and press when somewhat cool.

MRS. C. E. BARTLETT.

GELATINE FROSTING.—One teaspoonful of gelatine, add 1 tablespoonful of cold water, set in a warm place to soften; add 1 tablespoonful of hot water and 1 cupful of powdered sugar; beat till stiff, spread on cake when cold and set in the wind to harden.

MRS. C. E. BARTLETT.

ENGLISH CURRANT BREAD.—Four pounds of flour, 2 pounds of currants, 1 pound of stoned raisins, 1-2 pound of butter, 1 pound of lard, 1-2 pound of citron, 1 1-2 pounds of sugar, 8 eggs 1-2 pound of baking powder, spices to taste; bake in a slow oven.

MRS. DYSON.

JELLY ROLLS.—One cup of sugar, 3 eggs, 2 tablespoonfuls of milk, 1-2 teaspoonful of soda, 1 teaspoonful of cream tarter, 1 cupful of flour, spread with jelly while hot; roll lightly in a towel while hot.

MRS. R. MERRICK.

BOILED CIDER CAKE.—Two cups of sugar, one cup of molasses, 1 cup of butter, 1 cup of boiled cider, 3 eggs, 1 teaspoonful of soda, 8 cups of flour, 2 pounds of currants, 1 pound of citron, 1 teaspoonful of all kinds of cake; this makes three loaves.

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CAKE.—*Continued.*

DELICIOUS CAKE.—Three cups of sifted flour, 1 cup of butter, 3 eggs, 1 cup of milk, 2 cups of sugar, 1-2 teaspoonful of soda, 1 teaspoonful cream tartar. Beat the butter and sugar together, add yolks of the eggs, and then beat in the whites; dissolve soda in milk, rub cream tartar in flour, and add last.

MRS. C. E. BARTLETT.

DARK CAKE.—One-half cup of molasses, 4 eggs, 1 large cup of butter, 2 1-2 cupfuls of brown sugar, 4 cupfuls of flour, 1 heaping cupful of raisins stoned, 1 cupful of currants, 1 cupful of citron, 1-2 a nutmeg, 1-2 teaspoonful of soda, 2-3 of a cup of sweet milk, 1-2 teaspoonful of all kinds of spice. MRS. H. D. MATTHEWS.

BOSTON CREAM CAKES.—One-half pint of water, 2-3 cupful of butter, 1 1-2 cupfuls of flour: boil water and butter together and stir in flour while boiling, when cool stir in 5 eggs, 1 at a time, without beating; drop on buttered tins and bake in a hot oven. Inside. One pint of milk, 2-3 cupful of flour, 1 cupful of sugar, 2 eggs: beat sugar, flour and eggs together, and stir into the milk while boiling. In preparing for the table open and fill the capers. MRS. I. H. ADAMS.

CARAMEL CAKE.—Two eggs, 1 cupful of sugar, 1-4 cupful of butter, 1-2 cupful of milk, 1 1-2 cupfuls of flour, 1 heaping teaspoonful of Royal Baking

Powder (or 1 teaspoonful of cream tartar and 1-2 teaspoonful of soda), flavor with 1 teaspoonful of lemon or vanilla; bake in two layers.

CARAMEL OR FILLING.—One cupful sugar, 3-4 of a cupful of milk, butter size of an egg; stir while boiling 12 minutes. Remove from fire, stirring a few times till cooled; flavor to taste and pour upon one layer of cake; place the other layer upon this before the caramel is cold.

MRS. CHARLES McALLISTER.

VERMONT CAKE.—One cupful of butter, 2 cupfuls of sugar, 1 cupful of sweet milk, 4 cupfuls of flour, 4 eggs, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda, 1-2 teaspoonful of lemon, 2 cupfuls of currants.

MRS. CHARLES KIMBALL.

FAVORITE CAKE.—Two cupfuls of white sugar, 1-2 cupful of butter, 2 eggs, 1 cupful of sweet milk, 2-3 teaspoonful of soda, 1 large teaspoonful of cream tartar, 3 cupfuls of flour, 1-2 pound citron. MRS. GEORGE PALLIST.

CHOCOLATE CAKE.—One and one-half cupfuls of sugar, 1-2 cupful of butter, 1-2 teaspoonful of soda dissolved in 1-2 cupful of milk, 3 cupfuls of flour with 1 teaspoonful of cream tartar stirred into it, and 3 well beaten eggs flavor with lemon, bake in three small pans. For filling, 1 cupful of milk, 1-2 cake sweet chocolate, grated, 2 eggs.

MRS. ANNIE SAWYER.

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11 A. M.....Preaching.
12:15 P. M.....Sabbath School.
6:30 P. M.....Praise and Prayer Meeting.

WEEKLY MEETINGS.

Prayer and Class Meeting, Tuesday 7:30 o'clock.
Lead by the Pastor.
Christian League Meeting, Friday 7:30 o'clock.
A. P. HEATH, President.
Ladies' Sewing Society, First Wednesday of the
Month. MRS. A. E. MORSE, President.

CAKE.—*Continued.*

ONE EGG CAKE.—One-half cupful of butter, and 1 cupful of sugar beaten together, 1 egg, beaten light, 1 cupful of milk, 2 cupfuls of flour, 1-2 teaspoonful of soda, 1 of cream tartar, 1 of vanilla.
MRS. D. KING.

BLACK CAKE.—Two cupfuls of sugar, 1 cupful of molasses, 1 cupful of butter, 1 cupful of milk, 5 cupfuls of flour, 1 cupful of chopped raisins, 1 cupful of currants, tablespoonful of cloves, cinnamon and nutmeg: seed the raisins and rub one extra cupful of flour through them.
MRS. G. S. ROLLINS.

SPONGE CAKE.—Two cupfuls of flour, 2 cupfuls of sugar, 4 eggs, 1-2 cupful of cold water, 1 teaspoonful of cream tartar, 1-2 teaspoonful soda. The eggs must be fresh and the whites and yolks beaten separately. (We think this superior to any other sponge cake we have tried.)
MISS L. A. PRIEST.

FIG CAKE.—Two cupfuls of sugar, 3 cupfuls of flour, 2-3 cupfuls of sweet milk, 1-2 cupful butter, 3 eggs, 1-2 teaspoonful of soda, 1 teaspoonful of cream tartar: bake in layers. Filling: One cup of figs cut fine, 1-2 cup of water, cook until it becomes thick, then add 2-3 cupfuls of sugar and cook a few minutes.
MRS. NELSON PAYNE.

SIX MONTHS CAKE.—Four eggs, 1-2 cupfuls butter, 2 cupfuls of sugar, 1 cupful of molasses, 1 cupful coffee, 1 pound of raisins, 1-4 cupful of citron, 5 cupfuls of flour, 1 teaspoonful soda; spice to taste.
MRS. M. E. FIFIELD.

CIRCLE CAKE.—One egg, 1 cupful of sugar, 2 cupfuls of flour, 1-3 cupful of butter, 1-2 cupful of sweet milk, 1 teaspoonful cream tartar, 1-2 teaspoonful of soda; flavor with rose or lemon. Chocolate frosting for the above: two squares of chocolate, 1 1-2 cupfuls of sugar, 1-2 cupful of boiling water: let it boil 15 minutes; try it, then pour over the cake.
MISS L. A. PRIEST.

WOODFORD CAKE.—Two cupfuls of flour, 2 eggs, 1 cupful of sugar, 2-3 cupful of butter 2-3 cupful of milk, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda. This makes one sheet.
MRS. A. C. TARBELL.

BERWICK SPONGE CAKE.—Three eggs, 1 1-2 cupfuls of sugar, 2 cupfuls of flour, 1 teaspoonful of Royal Baking Powder, 1-2 cupful cold water, pinch of salt, 1 teaspoonful of lemon: beat eggs and sugar together 5 minutes, add flour, sifted, with salt and powder, water and extract. Bake in quick steady oven.
MRS. CHARLES McALLISTER.

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CAKE.—*Continued.*

PINE FROSTING, FASHA MADE.—One cupful of granulated sugar, 1-4 cupful of milk; stir the sugar into the milk over a slow fire, until it boils; boil 5 minutes without stirring; then remove from the fire and stir to a cream, then it is ready for the cake. Flavor if you like.

MRS. J. P. THURSTON.

SPONGE CAKE.—Three eggs, 1 1-2 cupfuls of sugar, 1-2 cupful of cold water, 2 cupfuls of flour, 2 small teaspoonfuls cream tartar, 1 teaspoonful of soda; flavor with lemon.

MRS. H. D. MATTHEWS.

CREAM CAKES.—One cupful of water, 1-2 cupful of butter, put into it and let melt on stove; as soon as it boils stir in one cupful of dry flour, take off and let cool until you can bear your finger in it; beat in three eggs one at a time, a pinch of soda; makes 12 or 15. Cook about 25 minutes in a very hot oven.

MRS. WM. H. BACHELDER.

DATE CAKE.—Three eggs, 1 cupful of sugar, 3-4 cupful of butter, 1-2 cupful sweet milk, 3 cupfuls of flour, 1 teaspoonful cream tartar, 1-2 teaspoonful of soda, 1 pound of dates, stoned and sliced.

MRS. J. A. HOLMES.

1 2 3 4 CAKE.—One cupful of milk, 1 cupful of butter, 2 cupfuls of sugar, 3 eggs, 4 cupfuls of flour, 2 teaspoonfuls of cream tartar, 1 teaspoonful of soda.

MRS. JAMES TABOR.

FEATHER CAKE.—One cupful of sugar, 1 cupful of milk, 1 tablespoonful of butter, 1 egg, 2 1-2 cupfuls of flour, 2 teaspoonfuls of cream tartar, 1 teaspoonful of soda. Flavor with lemon.

MRS. NELSON PAYNE.

WOODFORD CAKE.—Two cupfuls of flour, 2 eggs, 1 large cupful of sugar, 2-3 cupful of butter, 2-3 cupful of milk, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda.

MRS. THOMAS TARBELL.

FRUIT CAKE.—One pint of molasses, 1 cupful of brown sugar, 1 teaspoonful of soda, 2 teaspoonfuls of cream tartar, 4 eggs, 1 1-2 cupfuls of butter, 1 teaspoonful each of allspice, cinnamon, and cloves, two nutmegs grated, 1 pound seedless raisins, 1 pound currants, 1-2 pound citron, flour enough to make quite stiff; bake four hours in a moderate oven.

MRS. G. R. LORD.

SHREWSBURY CAKES.—One pound of flour, 6 ounces of butter, 6 ounces of sugar, 2 eggs thoroughly mixed will be just the right stiffness, no water or milk put in; roll very thin and cut.

MRS. THOMAS TARBELL.

TART SHELLS.—One small cupful of lard, 2 cupfuls of flour, white of one egg, 1 teaspoonful of sugar, 3 tablespoonfuls of cold water; this makes 16 shells.

MRS. THOMAS TARBELL.

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The new church is nearly completed and will be dedicated about the middle of April. It is a Gothic structure, 37x51, with vestibule 12x14; walls 9 1-2; from floor to ceiling 31 1-2. Rafters and ceiling are sheathed in whitewood; walls wainscotted 3 feet from the floor with Southern pine. Vestibule finished entirely with Southern pine. Heated with furnace.

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SIGN OF THE RED BALL.

CAKE.—Continued.

NUT CAKE.—One cupful of sugar, 1-2 cupful of butter, 1-2 cupful of milk, 2 cupfuls of flour, 2 eggs, 1 cupful of raisins chopped, 1 cupful of nuts chopped, 1 teaspoonful cream tartar, 1-2 teaspoonful soda: this makes one large or two small sheets.

MRS. C. L. NASON.

SURPRISE CAKE, (very nice).—One egg, 1 cup of sugar, 1-2 cupful of butter, 1 cupful sweet milk, 2 teaspoonfuls cream tartar, 1 teaspoonful of soda; flavor with lemon.

MRS. FRANK WILSON.

CHEAP FRUIT CAKE.—One-half cupful of molasses, fill up with sugar, 1-2 cupful of butter, 1-2 cupful of milk, 1 egg, 1-2 teaspoonful of soda, 2 cupfuls of flour, spice, all kinds of fruit.

MRS. J. W. BEAN.

MARBLE CAKE.—White part: 1 cupful of sugar, 1-2 cupful of butter, 1-2 cupful of sweet milk, whites of three eggs, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda, 2 cupfuls of flour. Dark part: 1-2 cupful of brown sugar, 1-2 cupful of molasses, 1-4 cupful of butter, 1-4 cupful of milk, nutmeg, cinnamon, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda, 2 cupfuls of flour, yolks of three eggs.

MRS. S. N. PAYNE.

PLAIN CAKE.—Two eggs, 1 cup of white sugar, 1-2 cupful of milk, 1-4 cupful of butter, 1 1-2 cupfuls of flour, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda. Flavor to taste.

MRS. S. N. PAYNE.

PORK CAKE.—One pound of pork chopped fine, boiled two minutes, stand till cold, 1 pint of molasses, 2 cupfuls of sugar, 3 eggs, 1 pound of raisins, chopped fine, 1 tablespoonful of all kinds of spice, 2 teaspoonfuls of soda.

MRS. N. D. PAYNE.

DROP CAKE.—Two and one-half cupfuls of flour, a small piece of butter, 1 cupful of sweet milk, 1-2 cupful of sugar, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda, a little salt, one egg, broken in after the rest is put together. Mrs. C. E. MOORE.

FRUIT CAKE.—One pint molasses, 1 cupful of brown sugar, 1 teaspoonful soda, 2 teaspoonfuls of cream tartar, 4 eggs, 1 1-2 cupfuls of butter, 1 teaspoonful of each kind of spice, 2 nutmegs grated, 1 pound seedless raisins, 1 pound currants, 1-4 pound of citron: bake for 2 hours; flour enough to make quite stiff. Mrs. G. C. COLBY.

DERRY CAKE.—One egg, 1 cupful of sugar, 2 cupfuls of flour, 1-3 of a cupful of butter, 1-2 of a cupful of sweet milk, 1 teaspoonful of cream tartar, 1-2 teaspoonful of soda: flavor to taste.

MRS. C. E. MOORE.

COOKIES.

COOKIES.—Two cupfuls of sugar, 1 cup of butter, 2 eggs, 1-2 of a cupful of milk, 1 teaspoonful of cream tartar, 1-2 of a teaspoonful of soda; flour to roll stiff.

MRS. G. R. LORD.

SOFT COOKIES.—One cupful of butter, 1 1-2 cupfuls of sugar, 2 eggs, 3 tablespoonfuls of sour milk, 1 teaspoonful of soda, and as little flour as will roll them out; do not roll them thin; sprinkle sugar over them before cutting out, and press it in slightly with the rolling pin.

MRS. ANNIE SAWYER.

TEDDY'S SUGAR COOKIES.—Two eggs, 2 cupfuls of white sugar, 1 cupful of lard (melted), 1 cupful of sweet milk, 1 teaspoonful of cream tartar, 1-2 of a teaspoonful of soda and a little salt; flour enough to roll; after rolling sprinkle with sugar, and cut out to bake.

MRS. ED. JOHNSON.

COOKIES.—Two cupfuls of sugar, 1 cupful of butter, 2 eggs, 1-2 of a cupful of milk, 1 teaspoonful of soda, 2 tablespoonfuls of melted butter, a little salt and spice; mix soft.

MRS. D. KING.

TEDDY'S MOLASSES COOKIES.—One cupful of molasses, 1 cupful of sugar, 1-2 of a teaspoonful of alum grated and dissolved in water, 19 tablespoonfuls of shortening, 1 cupful of sweet milk, 1 large teaspoonful of soda; flour enough to roll.

MRS. ED. JOHNSON.

COOKIES No. 2.—One and a half cupfuls of brown sugar, 1 cupful of butter, 2 eggs, 1 cupful of currants or chopped raisins, 2 large spoonfuls of sweet milk, 1 small teaspoonful of soda; cinnamon, cloves and nutmegs to suit taste.

MRS. WM. H. BACHELDER.

GINGER COOKIES.—One cupful of sugar, 1 cupful of molasses, 1 cupful of butter, 1 cupful of hot water, 2 teaspoonfuls of soda, 1 tablespoonful of ginger; mix hard and roll thin; bake in hot oven.

MRS. THOMAS MOORE.

SUGAR COOKIES.—One cupful of butter, 2 cupfuls of sugar, 4 eggs, 1 teaspoonful of cream tartar, 1-2 of a teaspoonful of soda; flavor with lemon.

MRS. THOMAS MOORE.

MOLASSES COOKIES.—One cupful of molasses, 3 tablespoonfuls of melted butter, 2 tablespoonfuls of boiling water, 1 teaspoonful of ginger, 1 teaspoonful of soda; flour enough to roll out easily; roll very thin. These are very nice.

MRS. L. A. PEASE.

PICKLES.

CUCUMBER PICKLES.—Wash your cucumbers very clean; make a pickle of salt and water, sufficiently strong to float an egg, and pour over them; put a weight on the top of the vessel to keep the cucumbers under the brine, and let them stand nine days; then take them out and wash in fresh water; line the bottom of your kettle with green cabbage leaves; put in your pickles and as much vinegar and water mixed in equal quantities, as will cover them; put a layer of cabbage leaves on the top; put them over a slow fire; let the water get hot; but do not allow them to simmer, as that would soften them; when they are perfectly green, take them out and let them drain; wipe them dry; put in jars with some allspice, cloves or any other spice you may choose; a piece of alum in each jar will keep them firm. Cover your pickles with the best cider vinegar; cover them close and keep them in a cool place. Adding one tablespoonful of sugar will be found a great improvement.

MRS. G. P. TAYLOR.

PICCALILLI.—Take a peck of green tomatoes, 6 peppers chopped fine, boil 5 minutes in 2 quarts of vinegar; skim out the tomatoes, take 2 quarts of new vinegar scalding hot, add 2 cupfuls of sugar, 2 tablespoonfuls of cinnamon, 1 of cloves, 1 of allspice, 1 of salt; pour on the tomatoes; as soon as this is cold it is ready for the table.

MRS. J. A. GAGE.

SWEET PICKLE.—Boil 10 pounds of ripe, seed cucumbers; after taking out the inside and putting in pure water until tender, draw off the water and make a syrup of 2 pounds of white sugar, 1 quart of vinegar, 1 ounce of cloves, 1 ounce of cassia buds, heat the vinegar with sugar and pour while boiling over the cucumbers and repeat 3 days in succession.

NELLIE FOSTER.

CHILI SAUCE.—Twenty four ripe tomatoes, 3 green peppers chopped fine, 6 onions chopped, 1 cupful of sugar, 1 cupful of vinegar, 2 teaspoonfuls of salt, cloves, allspice; cook 15 minutes.

MRS. C. O. BUTRICK.

CUCUMBER PICKLES.—Put in a jar and put clear vinegar over them for a week or two and then turn off and put some more clear vinegar and set away for winter.

MRS. JAMES FAIRB.

SWEET PICKLES.—Take ripe seed cucumbers, peel and take out inside, cut them up as you please, let them stand in vinegar 24 hours, then drain the take new vinegar, the sharpest you can get, 1 gallon, 2 or 3 pounds of brown sugar, spice, cloves and cinnamon, cook until tender or you can put a fork through them easily.

MRS. J. PRIEST.

PICKLES.—*Continued.*

SPICED CURRANT.—Nine pints of currants, 3 pints of sugar, 1 pint of vinegar, 1 tablespoonful of allspice, 1 tablespoonful of cloves, 2 tablespoonfuls of cassia; boil gently 2 or 3 hours until it thickens; stir frequently.

Spice Cherries: Stone the cherries and proceed as with spiced currants.

MRS. ALICE W. CLARK.

TOMATO CATSUP.—Boil the tomatoes: To 1 gallon of juice add 2 cupfuls of sugar, 2 tablespoonfuls each of salt, pepper, cloves, cassia, and 1 tablespoonful of mustard and allspice, 1 1-2 pints of vinegar; boil all down to one half.

MRS. M. G. FRYE.

TO PICKLE PEACHES.—Take 1-2 of a peck of peaches, 1 pound of brown sugar, 1 ounce of stick cinnamon, 1 ounce of whole cloves; put 8 cloves in each peach, make the syrup and boil the peaches until soft enough to stick a skewer through them; take them out and boil the syrup and pour over them.

MRS. M. G. FRYE.

PICKLE MILLS.—One peck of green tomatoes, 6 red peppers, all chopped fine, cover with a handful of salt; let it stand 24 hours; drain, then add 1 tumbler of grated horse radish, 10 onions, chopped fine, 1 cupful of mustard seeds, and 1 kind of spice. Put in a bag, 1 cupful of brown sugar, vinegar enough to cover; boil until soft.

MRS. C. L. BARTLETT.

PICKLE DILL.—One peck of green tomatoes sliced, sprinkle on one cupful of salt and let stand over night; drain off the water in the morning and put in the kettle, pour on vinegar enough to cover them, 1-2 cupful of brown sugar, 2 tablespoonfuls of whole cloves, 2 of cinnamon, 2 of allspice, 6 green peppers, 6 onions, 1 tablespoonful of mustard, (1 1-2 cups of horse radish if you like) put all the spices in a muslin bag, cook till soft over a moderate heat.

MRS. J. P. HARDY.

GREEN TOMATO PICKLES.—Slice 1 peck of green tomatoes, 6 onions sliced may be added by those who choose; over these strew a cup of salt, and let them remain over night, drain off in the morning and add 2 quarts of water and 1 quart of vinegar, boil 15 minutes and put them in a sieve to drain, then return them to the kettle, add 4 quarts of good vinegar, 1-2 pound of white mustard seed, 2 tablespoonfuls of allspice, 2 of cloves, 2 of cinnamon, 2 of ginger, 2 pounds of brown sugar, and cook slowly 20 minutes.

MRS. G. P. TAYLOR.

TOMATO PICKLE.—One half peck of green tomatoes, 1 1-2 pint of vinegar, 1 cupful of sugar, 4 peppers, a desert-spoonful each of cloves, cinnamon and allspice.

MRS. J. P. THURSTON.

PICKLES.—*Continued.*

SWEET PICKLE PEARS.—One quart of vinegar, 3 pounds of brown sugar, 6 pounds of pears, a few sticks of cinnamon. After the pears are peeled steam till nearly done; then put three cloves into each pear and put them into the boiling syrup of sugar and vinegar, and boil 15 minutes.

MRS. L. H. ADAMS.

SPICED TOMATO.—Seven pounds of tomatoes, 3 pounds brown sugar, 1 quart of vinegar, a handful of cloves. Let it simmer until quite thick.

MRS. C. PAXTON.

CANDIES.

WALNUT CREAMS WITHOUT COOKING.—Take the white of one egg and stir into it enough powdered sugar to be able to roll into balls, flavor as you like and set in a cold place ten or fifteen minutes; then roll into balls, and place half an English walnut on either side and press together. If you do not wish it to be all plain white a very simple and harmless coloring can be made with the following: chocolate, dark brown; strong coffee, light brown; beet juice, red; cranberry juice, pink; saffron, yellow. Only a few drops of each are needed and more sugar must be added.

MRS. G. H. JOHNSON.

By taking the white of one egg and stirring into it enough confectioner's sugar to be able to roll it and flavoring as you like, you can make different kinds of candy; chopping figs and mixing and rolling out. Date and different kinds of nut candy may also be made.

CREAM WALNUTS.—Two cups sugar, two-thirds cup water, boil without stirring until it will spin a thread; flavor with vanilla. Stir briskly (having set it into a dish of cold water) until white and creamy. Have walnuts shelled, make cream into small balls and roll with your fingers, press half a walnut on either side and drop into sifted granulated sugar.

MRS. CHARLES McALLISTER.

SUGARED POPCORN.—Put in a kettle one tablespoonful of butter, three tablespoonfuls of water, one teaspoonful white sugar. Boil until nearly all candy then throw in five quarts of nicely popped corn. Stir briskly until candy is evenly distributed over the little from the stove until it is cooled a little and each grain separate. Nut candy prepared in the same way.

MRS. J. P. THOMAS.

MISCELLANEOUS.

PICKLE FOR HAMS.—Ten pounds of salt, 10 ounces of saltpetre, 5 pounds of brown sugar for 100 pounds of ham, water enough to cover. In two weeks take out the meat and stir the pickles and put back. Dissolve saltpetre separately.

MRS. I. H. ADAMS.

PICKLE FOR HAMS.—Three quarts of salt, 2 quarts of molasses or half sugar and half molasses, 1-2 pound of soda, 2 ounces of saltpetre last; boil and cool; enough for 100 pounds.

MRS. THOMAS MOORE.

In cooking ham or corned beef, it should be put into boiling water when put on to cook, and when done it should remain in the kettle until cold, this is the whole secret to have it juicy and full flavored.

MRS. G. R. LORD.

COUGH SYRUP.—One ounce of thoroughwort, 1 ounce of flax seed, 1 ounce of gum arabic, 1 ounce of stick licorice, 1 ounce of slippery elm, 1-2 pound of sugar, 1 pint of best molasses, 1 quart of water; steep in the water until the strength is all extracted, strain and add the sugar and molasses and simmer to a thick syrup, 1 tablespoonful for a dose. It will keep a in cool place any length of time.

ETTA JEWELL.

SAUSAGE. — Chopped meat 25 pounds, salt 6 tablespoonfuls, pepper 1 tablespoonful, sage 3 tablespoonfuls, cloves 1 tablespoonful, sugar 1 tablespoonful, saltpetre 1-2 of a teaspoonful.

MRS. ALICE CLARK.

MUSTARD.—Four tablespoonfuls of mustard, 8 tablespoonfuls of vinegar, 8 tablespoonfuls of sugar; heat sugar and vinegar boiling hot, then stir in mustard till it is a paste. Very nice.

MRS. J. H. EAMES.

WEIGHTS AND MEASURES FOR COOKS AND YOUNG HOUSE-KEEPERS.

One pound of wheat flour is equal to 1 quart.

One pound and 2 ounces of Indian meal make one quart.

One pound of soft butter is equal to 1 quart.

One pound best brown sugar makes 1 quart.

One pound and 1 ounce of powdered white sugar makes 1 quart.

One pound of broken loaf sugar is equal to 1 quart.

Four large tablespoonfuls makes 1-2 gill.

One common sized tumbler holds 1-2 pint.

One common sized wine glass is equal to 1-2 gill.

One tea-cup holds 1 gill.

One large wine glass holds 2 ounces.

One tablespoonful is equal to 1-2 ounce.

MRS. G. P. TAYLOR.

MISCELLANEOUS.—*Continued.*

KETCHUP.—Wash and cut up 1 peck of ripe tomatoes ; boil and strain them ; add 1 pint of vinegar, 1 1-2 pounds of sugar and a little salt. Let it simmer all day, then take it off the stove and let it cool ; then put in red pepper, cloves, allspice and cinnamon to taste.

MRS. G. R. LORD.

If the oven is too hot when baking, place a small dish of cold water in it.

If your jelly does not harden place it uncovered in the sun for a few days.

BANANA FRITTERS.—One cupful of flour, 1-2 teaspoonful of baking powder, a pinch of salt, 1 teaspoonful of sugar, sift, add 2 eggs lightly beaten also enough milk to make a thick batter, dip bananas and fry in a kettle of hot fat.

MRS. JOHN PAYNE.

TO TAKE OUT IRON RUST.—Wet the spot with lemon juice and cover with salt and lay in the hot sun ; will take it all out.

MRS. J. TABER.

STRAWBERRY ICE.—Mash 1 quart ripe strawberries, add one cupful water and 1 cupful of sugar ; ut thoroughly and freeze the same as cream.

MRS. J. C. QUINN.

AMBROSIA.—Eight fine sweet oranges 1-2 grated cocoanut, 1-2 cupful dedered sugar ; arrange in glass first a layer of oranges then cocoa then sprinkle sugar having cocoanut and sugar come to the top.

MRS. H. F. RICE.

ICE CREAM.—Four eggs, 1 cup of sugar, 1 quart of milk, 1 teaspoonful of flavoring, cook it a few minutes or not, as you like ; put in freezer and pack a layer of ice pounded up quite fine, and a layer of fine salt, or coarse fine salt.

MRS. C. O. BUTTRICK.

d in

Strawberry Short cake
Sift one quart of flour, 2 tea-
spoons baking powder together
rub into this four ounces of
butter, a small teaspoon of
salt and milk to make a
soft dough, roll out. light
bake in quick oven untill
done - 20 minutes, then
split with a cord -

for Durrhea
flour and water
to drink

